

*Jat Khodra*  
*Five Jordan Dinars*

**Salad**

*(Two Jordan Dinars Each)*

***Jarjer Salad***

Onion, Tomato, Sumac and Jarjer

***Taboulieh***

Parsley, Tomato, Onion and Cracked Wheat

***Fattoush***

Lettuce, Tomato, Cucumber, Radish, Mint, Parsley, crisp Bread and Sumac

***Arabic Salad***

Lettuce, Tomato, Cucumber, Green Pepper Mint and Onion

***Zaytoun Salad***

Marinated Mixed Olives with Coriander and Pine Nuts

**Cold Mezza**

***Ardi Shawki***

Artichoke with Lemon and Garlic Sauce

*Three Jordan Dinars*

***Shanklish***

Dried Cheese Rolled In Thyme Served With Tomato, Onion, Parsley and Olive Oil

*Three Jordan Dinars*

***Muhammara***

Ground Walnuts, Breadcrumbs and Chili Sauce

*Three Jordan Dinars*

***Waraq Enrab***

Wine Leaf Rolls with Tomato, Onion, Parsley and Rice

*Three Jordan Dinars*

***Labnah Bil Jarjir Wa Soumak***

Thick Yogurt with Rocca, Sumac and Olive Oil

*Two Jordan Dinars*

***Hummos***

Chickpeas, Sesame Paste, Lemon Juice, Garlic and Olive Oil

*Two Jordan Dinars*

***Hummos Beiruty***

Chickpeas, Sesame Paste, Hot Paprika, Chopped Parsley and Fava Beans

*Two Jordan Dinars*

***Mutabbal***

Eggplant, Sesame Paste, Lemon Juice, Garlic and Olive Oil

*Two Jordan Dinars*

***Raheb***

Eggplant, Tomato, Green Pepper and Onion

*Two Jordan Dinars*

***Mudardara***

Lentil and Rice with Fried Onion

*Two Jordan Dinars*

## Hot Mezza

### *Batata Hara*

Sautéed, Potato, Onion and Chili

*Two Jordan Dinars*

### *Fatayer Sabaneg*

Baked Spinach and Onion Pastries

*Two Jordan Dinars*

### *Samboussek*

Deep-Fried Minced Meat Pastries

*Two Jordan Dinars*

### *Kibbah*

Cracked Wheat Dumplings with Minced Meat and Onion

*Three Jordan Dinars*

### *Hommos Maa Lahmi Wa Snober*

Pureed Chickpeas with Diced Lamb and Pine Seeds

*Three Jordan Dinars*

### *MekaneK*

Sautéed Lamb Sausages with Grenadine Syrup and Lemon

*Four Jordan Dinars*

### *Sawda Dajaj*

Sautéed Chicken Livers with Grenadine Syrup and Lemon

*Four Jordan Dinars*

### *Jawaneh Dajaj*

Pan Fried Chicken Wings with Garlic and Lemon

*Four Jordan Dinars*

## Seafood

### *Sultan Ibrahim*

Pan Fried Whole Red Mullet Served With Tahina Dip and Fries

*Twelve Jordan Dinars*

### *Robian*

Sautéed Prawns with Garlic and Lemon

*Thirteen Jordan Dinars*

## Grilled Meat and Poultry

### *Shish Taouk*

Marinated Chicken Skewer

*Seven Jordan Dinars*

### *Kabab Khesh Khash*

Minced Lamb Skewers with Tomato and Garlic

*Nine Jordan Dinars*

### *Riyash*

Lamb Chops

*Twelve Jordan Dinars*

### *Shish Kebab*

Lamb Leg Skewer

*Ten Jordan Dinars*

*(Section Continues on the next page)*

**Grilled Meat and Poultry** *(Continued)*

***Kabab Entabli***

Mince Meat with Vegetable

*Nine Jordan Dinars*

***Kofta Kabab***

Mince Meat with Parsley and Onions

*Nine Jordan Dinars*

***Arayess***

Grilled Arabic Bread with Minced Lamb

*Six Jordan Dinars*

***Mashawi Mushakaleh***

Lebanese Mixed Grill

*Fifteen Jordan Dinars*

**Dessert**

***Osmalieh***

*Four Jordan Dinars*

***Mixed Arabic Sweet***

*Four Jordan Dinars*

***Arabic Ice Cream with Pistachio***

*Two Jordan Dinars for One Slice*

***Home Made Ice Cream***

*One and Half Jordan Dinars for each Scoop*